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FOR KIDS

THE ABC FOR KIDS BOOK OF CAKES II

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LOUISE HAMMOND

THE ABC FOR KIDS

BOOK OF CAKES II

INTRODUCTION

In this, my second *ABC for Kids Book of Cakes*, you will find more of your favourite characters. No fussy cake decorating skills are required. Simply take a trip to your local supermarket. Here you will find Elmo's eyes in a packet of marshmallows. Mixy's nose and polka dots are found amongst the biscuits and Smarties. Fruit candy sticks turn into Big Bird's feathers and a bright yellow wand for the Bananas in Pyjamas Wish Fairies. And that red jelly bean … just right for Babar's bow tie!

Enjoy making these cakes and the delight they will bring to children and adults alike.

Thank you to my assistant, Kathryn Burke.

Louise Hammond

Louise Hammond is a Sydney-based freelance food writer and stylist. She is a trained Home Economist and has an Advanced Diploma from L'École de Cuisine La Varenne, Paris, France.

FOR GEORGIA

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Basic Instructions

CAKE MIXTURES

Here are two simple cake recipes to choose from. A 340g packet of butter cake mix can be substituted for these recipes.

BANANA CAKE

150g margarine or soft butter

1 cup brown sugar

2 eggs

1 cup mashed, very ripe banana (about 2 large bananas)

1¾ cups self-raising flour

1 teaspoon cinnamon

METHOD

Beat margarine or butter and brown sugar together until creamy. Add eggs one at a time, beating well between each addition. Beat in mashed banana. Don't be concerned if mixture appears to curdle. Sift flour and cinnamon together and mix into banana mixture. Pour into prepared pan (see 'Pan preparation', page 7) and bake at 180°C until firm, for the time advised in the character recipe you are making.

BASIC BUTTER CAKE

175g margarine or soft butter

¾ cup caster sugar

1 teaspoon vanilla

3 eggs

2 cups self-raising flour

½ cup milk

METHOD

Beat margarine, caster sugar and vanilla together until pale and creamy. Add eggs one at a time, beating well between each addition. Add half the sifted flour and half the milk, and stir until combined. Add remaining flour and milk. Mix well. Pour into prepared pan (see 'Pan preparation', page 7) and bake at 180°C until firm, for the time advised in the character recipe you are making.

NOTES

- When pouring cake mixture into prepared pan, spread mixture evenly. This will minimise uneven rising.
- Where the recipe calls for 2 quantities of cake mixture, simply double the ingredients and use a large mixing bowl.
- Let cake rest in pan for 10 minutes after baking, then turn onto a wire rack to cool.
- Cakes baked at least one day ahead are easier to cut. The banana cake will keep fresh for up to 4 days. The basic butter cake and packet cakes will begin to stale after 2 to 3 days.
- Store cakes in an airtight container lined with non-stick baking paper. Alternatively, place on a cake board covered with a sheet of non-stick baking paper. Cover cake loosely with plastic wrap and store in a cool place.

BAKING PANS

1. 23cm square slab cake pan
2. deep 20cm round cake pan
3. 8cm x 26cm bar pan
4. 10 cup capacity Dolly Varden pan
5. 17cm (6½ cup capacity) ovenproof pudding steamer

A variety of standard cake pans, as pictured, are used in the following recipes. They can be obtained from most large department stores, cookware shops or cake decoration suppliers.

PAN PREPARATION

Non-stick cooking spray can be used to grease bakeware. Where lining is required, non-stick baking paper should be used on pan base.

BAKING TIMES

Baking times will vary depending on type of cake mixture and pan used. You will find a guide to baking times with the instructions for making each cake. However, it is best to test the cake by inserting a fine wooden skewer in the centre. If it comes out clean, the cake is cooked.

If using a fan forced oven, reduce the temperature stated in the recipe by 10°C. Fan forced ovens produce an even heat, allowing two or more cakes to bake together evenly. When baking two cakes simultaneously *without* an oven fan, use separate shelves and swap positions halfway through cooking time.

FROSTING

The same frosting is used on all the cakes. It spreads smoothly, stays creamy and does not set to a crust. This recipe makes approximately 2½ cups.

200g spreadable margarine
200g sifted, pure icing sugar
1 teaspoon vanilla

METHOD

Using an electric mixer on medium speed, beat all ingredients together until very light (about 4 minutes).

NOTES

- Unless otherwise stated, frost cakes smooth side facing up.
- Remove any excess frosting from cake board with damp kitchen paper.
- Cakes can be frosted and decorated the day before serving. Store finished cake uncovered, in a cool place (not refrigerator), away from direct sunlight.

READY-MADE WHITE SOFT ICING

Ready-made white soft icing can be bought from the sugar section of most supermarkets. It is also available from most cake decoration suppliers. Soft icing is pliable but it is necessary to knead it to a smooth consistency. Lightly dust hands and bench with sifted, pure icing sugar to prevent icing sticking. In cold weather it is necessary to knead it more. In warm weather, or when adding food colouring, extra icing sugar may be needed.

COLOURING SOFT ICING

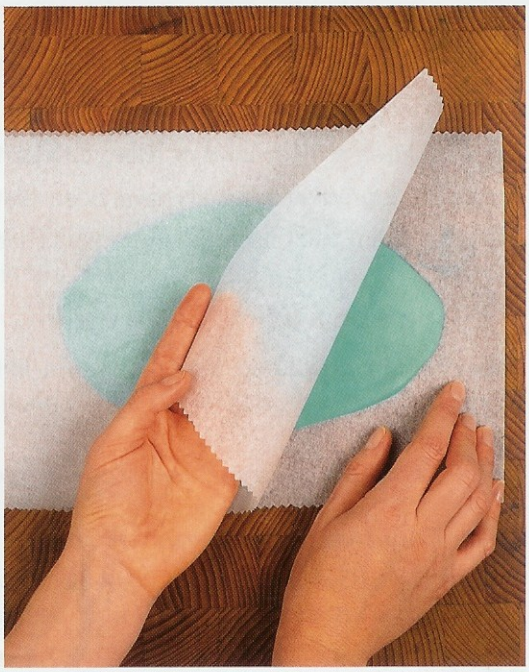
Knead the icing to a smooth consistency. Make a depression with your thumb. Place a few drops of food colouring in the depression and continue kneading until colour is evenly distributed. Add more colouring if necessary, but do not add excessive amounts of colouring or the icing will become too sticky. Any icing that is not to be used immediately should be wrapped in clingwrap until needed.

NOTE

- Although food colouring will wash off hands, wearing latex gloves when colouring icing will prevent staining.

ROLLING SOFT ICING

If the icing is to be rolled into a rectangle, form it into a rectangular shape with your hands first. If it needs to be rolled into an oval, form it into an egg shape before rolling. Before rolling into a circle, form into a ball. Coat with a light dusting of icing sugar, then place between two sheets of non-stick baking paper. Roll out as stated in the recipe. If the rolled icing becomes soft and sticky, leave between paper and refrigerate for about an hour and it should become firmer. Remove top layer of paper, **AS PICTURED**. Remove any excess icing sugar by gently rubbing your fingers over icing. Unless otherwise stated, use a sharp, smooth-edged knife to cut rolled icing.



FOOD COLOURINGS

Food colourings can be bought in three forms: powder, paste or liquid. Powders and pastes give more intense colours than liquids. Powders should be dissolved in a small amount of hot water before use. Pastes and liquids can be added directly to frosting and icing. Always add a small amount first, then gradually add more until the desired colour is achieved. Basic liquid colourings (red, blue, yellow, green, pink) are available from most supermarkets. A wider variety of food colourings are available from cake decoration suppliers.

If you only have a basic set of food colourings, you can mix them to achieve other colours:

violet = red + blue

teal = blue + green

lime green = green + yellow

orange = yellow + red

NOTE

- Parisian essence (available in most supermarkets) is similar to caramel food colouring. It can also be substituted for brown food colouring, although the colour will be less intense.

FOOD SENSITIVITIES AND ALLERGIES

Some children are sensitive or allergic to certain foods and colourings. The following are some alternative ingredients, which have been tested. If your child has an allergy or sensitivity, it is suggested that you check the ingredients list on food packaging.

FOOD COLOURING ALTERNATIVES

Yellow – Mix powdered turmeric with a little hot water to form a paste. *Suitable to colour frosting and icing.*

Pink – The liquid of canned beetroot will give a pale pink to *frosting and icing.*

Red – Cook fresh or frozen raspberries over a gentle heat, stirring often, until very thick. Sieve mixture to remove pulp. Allow to cool. The colour will be a reddish pink. *Suitable to colour frosting.*

NOTE

- This raspberry colouring is not suitable for kneading into ready-made soft icing. However, if making Po's antennae, use a pastry brush to paint raspberry colouring onto finished antennae.

Violet – Cook fresh or frozen blueberries over a gentle heat, stirring often, until very thick. Sieve mixture to remove pulp. Allow to cool. *Suitable to colour frosting.*

NOTE

- This blueberry colouring is not suitable for kneading into ready-made soft icing. However, if making Tinky Winky's antennae or Mixy's ear detail, use a pastry brush to paint blueberry colouring onto finished icing.

Green – Use a combination of freshly juiced spinach (remove stalks before juicing) and turmeric paste (see **Yellow** above). *Suitable to colour frosting and icing.*

Brown – Use a Parisian essence which is made from natural caramel, or use sifted cocoa or carob powder. *Carob powder and cocoa are suitable to colour frosting but not for colouring ready-made soft icing.*

NOTES

- These colours will be much less intense than commercial food colourings.
- Do not add large amounts of these liquids to the frosting or it will curdle. Excessive liquid added to soft icing will make it sticky.
- Commercial sweets often contain food colourings. Simply remove these sweets from the cake before serving to the child. The same can be done for any coloured soft icing.
- The Miffy cake has large areas of uncoloured frosting. For her dress, use one of the above alternative food colourings in place of blue.

GLUTEN INTOLERANCE

Healtheries Gluten-Free Baking and Bread Mix can be substituted for self-raising flour in the banana cake recipe.

MILK ALLERGY

Sundew Milk-Free Margarine can be used in the banana cake, the basic butter cake and the frosting recipes. Soy milk can replace cow's milk in the basic butter cake recipe.

EGG ALLERGY

Orgran Egg Replacer Powder, made to the directions on the packet, can be used in place of eggs in the banana cake recipe.

SWEETS

Please note that small, hard sweets should be removed before serving cakes to children under 3 years old.

SKEWERS & TOOTHPICKS

Some of the recipes in this book require the use of wooden skewers and toothpicks when assembling cakes. Please ensure these are removed before serving.

Pins are also used to secure templates when cutting cakes to shape. Please check that *all* pins are removed when removing template.

CAKE BOARDS

The size of the cake board required is indicated in each recipe, however a chopping board or flat platter of a similar size may be used.

Cake boards can be made from MDF (medium density fibreboard), which is obtainable from most hardware stores. Cover MDF boards with self-adhesive vinyl. Some hardware stores sell offcuts of white laminated pineboard, which are also suitable for cake boards and do not require covering.

Cake boards covered with silver or gold paper are available from cake decoration suppliers.

GUIDE TO BISCUITS

Wagon Wheels

muffins

Monte Carlo biscuits

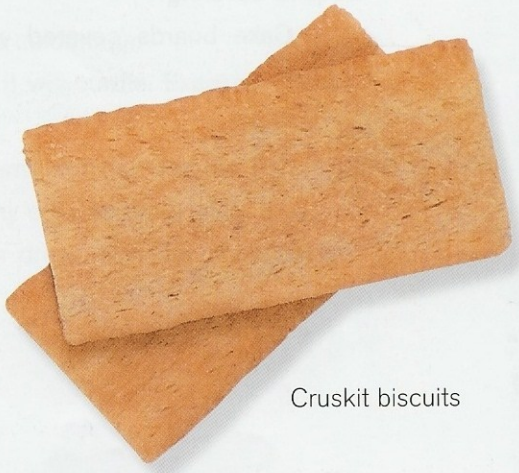
Honey Jumble biscuits

Savoiardi biscuits

Mint Slice biscuits

Vanilla Tee Vee Snacks
chocolate biscuits

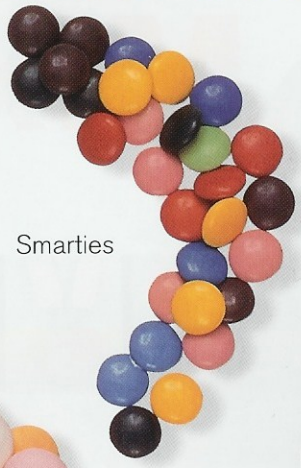
ice-cream cones



Cruskit biscuits

GUIDE TO SWEETS

sherbet sweets



Smarties

Choc Bits

small jellybeans

Fruit & Mint Mentos

flat liquorice

Flake

Mint Leaves

yellow and blue sprinkles

candy fruit sticks

Five Flavours Life Savers

silver cachous

liquorice sweets

jellybeans

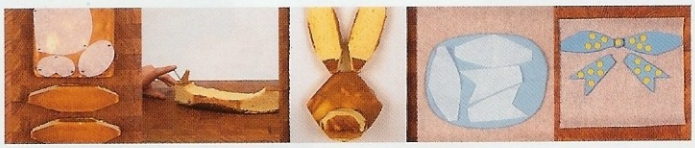
Fruit Tingles

chocolate-coated liquorice

marshmallows

large black jellybeans

Mixy



INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1½ quantities frosting (see recipe, page 8)
pink food colouring
2 ice-cream cones, *for ear tips*
2 large white marshmallows, *for eyes*
2 raspberry Five Flavours Life Savers, *for eyes*
2 Choc Bits, *for eyes*
1 large pink marshmallow, *for nose*
1 vanilla Tee Vee Snacks chocolate biscuit, *for nose*
1 pink Honey Jumble biscuit, *for tongue*
1 yellow candy fruit stick, *for teeth*
400g ready-made white soft icing, *for bow and ear detail*
violet food colouring
flat liquorice, *for eyes, whiskers and mouth detail*
blue food colouring
yellow Smarties, *for bow detail*

PLUS

1 wooden skewer, cut to 9cm length
toothpicks

TO BAKE

Grease and line two 8cm x 26cm bar pans. Pour 2 cups of cake mixture into each of the bar pans. Pour remaining cake mixture into a greased and lined 23cm square slab cake pan. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

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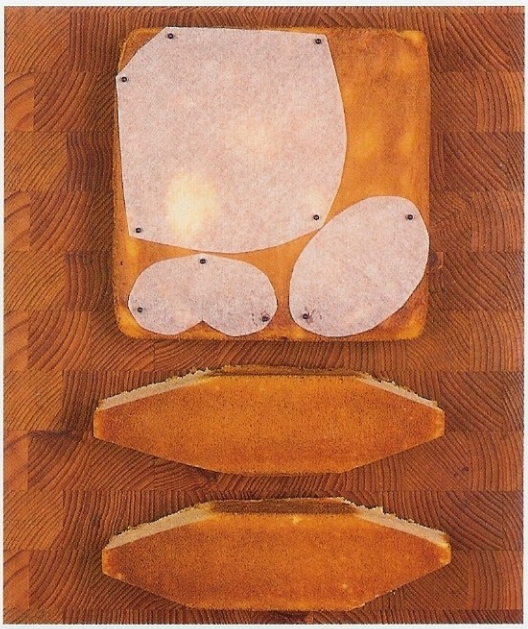
TO ASSEMBLE

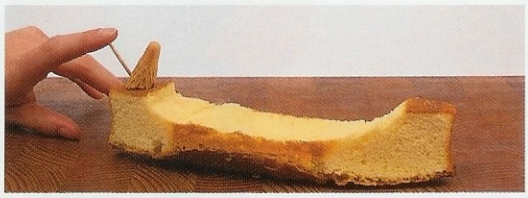
Colour frosting pink.

Cut out templates of Mixy's head, upper snout and lower snout (see page 64) and pin to square cake, as shown in **STEP 1**. Cut to shape. Remove templates and pins. Cut corners from bar cakes.

Trim bar cakes to ear shapes by carefully cutting a scooped shape out of the top of each. Diagonally trim a 5cm long piece from the tip of each ice-cream cone. Use a gentle twisting motion to push a toothpick through each cone tip (near the base), then attach to end of each ear, as shown in **STEP 2**. This will give extra height to the tips of Mixy's ears. Place upper snout on top of lower snout and trim to a more rounded shape. Assemble cake on a 60cm x 30cm cake board, as shown in **STEP 3**, using a little pink frosting and a wooden skewer to secure snout.



STEP 1

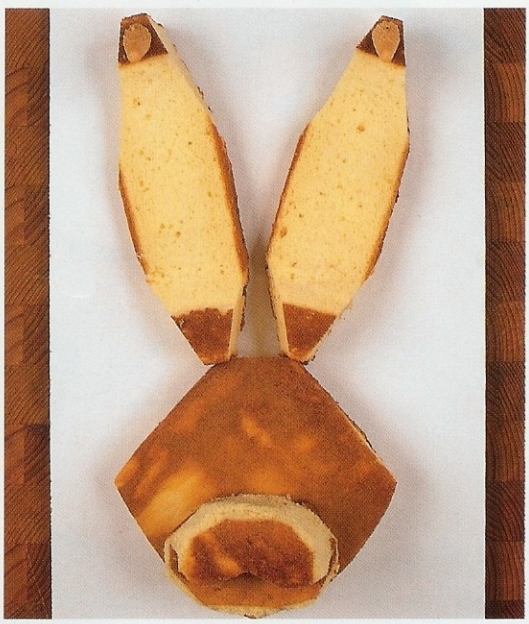


STEP 2

TO DECORATE

Cover cake (including ice-cream cone tips) with frosting. Use scissors to snip the small pointed tip off each white marshmallow, to create a sticky point. Top each with a raspberry Life Saver and a Choc Bit. Place into eye positions. Cut a 1cm thick slice from the top of the pink marshmallow and place on top of snout. Top with a Tee Vee Snacks crest-shaped chocolate biscuit. Cut the end off the Honey Jumble biscuit and position as tongue. Cut 2 short lengths of yellow candy fruit stick for teeth.

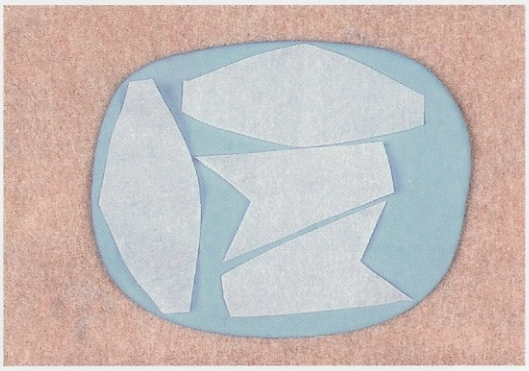
Colour 100g soft icing violet (see directions for colouring and rolling soft icing, pages 8–9). Divide into two equal pieces. Form each into a sausage shape. Roll out each sausage to an elongated oval, 15cm x 4cm. Trim each end to a point. Place on Mixy's



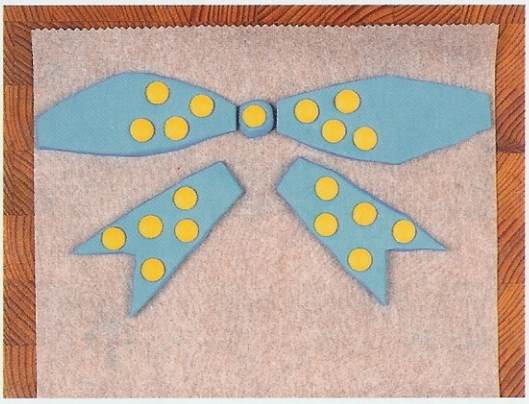
STEP 3

ears to form inner ears. Use scissors to cut liquorice into thin strips to encircle eyes, form eyebrows and whiskers, and define inner ears.

Colour remaining soft icing blue. Roll out to an oval shape about 20cm x 16cm. Cut out 2 bow loop templates and 2 bow end templates (see page 64). As shown in **STEP 4**, place bow templates on blue icing. Cut to shape. Use a small offcut to form knot. As shown in **STEP 5**, firmly press Smarties onto bow pieces. Fold the piece of bow without Smarties under to form a loop, and place into position. Repeat with matching piece. Place knot and bow ends into position. Bow ends lie on the cakeboard.



STEP 4



STEP 5

THE YOUNG HELPER CAN...

Place Tee Vee Snacks biscuit in nose position.

NOTE

- Remove skewer before serving.

SERVE WITH A CARROT SMOOTHIE!

Pingu

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1 quantity frosting (see recipe, page 8)
black food colouring
1 muffin, *for head*
1 teaspoon yellow sprinkles, *for chest detail*
450g ready-made white soft icing
1 ice-cream cone, *for beak*
red food colouring
orange food colouring
2 Cruskits, *for feet*

PLUS

1 wooden skewer, cut to 18cm length
1 toothpick

TO BAKE

Divide cake mixture evenly between a greased and lined deep 20cm round cake pan, and a greased 10 cup capacity Dolly Varden cake pan. Place Dolly Varden pan on an oven tray for stability. Bake at temperature stated in recipe until firm. Round cake will take about 35–40 minutes, Dolly Varden cake will take about 1 hour. If cake rises to a peak, trim down to make level before assembling.

STEP 1 (SIDE VIEW)

Copyright © Pingu

TO ASSEMBLE

Place a tablespoon of frosting on top of round cake. As shown in **STEP 1**, place Dolly Varden cake, off centre, on top of round cake. As shown in **STEP 2**, trim front and sides (but not back) of cake to a more tapered shape. Reserve ½ cup uncoloured frosting. Use black food colouring to colour remaining frosting dark grey.

As shown in **STEP 3**, trim base of muffin to a more rounded shape. Attach to top of cake with a little dark grey frosting and a skewer. Use a little frosting to secure cake to a 40cm x 30cm cake board, leaving a 17cm long space for feet.

STEP 2 (FRONT VIEW)

TO DECORATE

Cover Pingu with dark grey frosting, leaving chest area exposed. Use uncoloured frosting to fill in chest area. As shown in **STEP 4**, tilt board back slightly and drop yellow sprinkles into position around the edges of the chest frosting.

Colour 1 heaped teaspoon soft icing red (see page 8 for directions on colouring soft icing). Wrap in clingwrap and refrigerate. Colour 150g soft icing orange. Reserve a very small piece of uncoloured icing for eyes. Colour remaining icing dark grey (set aside a tiny piece of dark grey icing for eyeballs). Divide dark grey icing into 2 equal portions. Roll each piece into an oval shape 14cm x 8cm (see directions for rolling icing, page 9). Place into wing positions. For the eyes, take 2 pea-sized pieces of uncoloured icing, roll each piece into a ball and flatten. Top each with a very tiny flattened ball of reserved dark grey icing. Set eyes aside.

Use a small serrated knife and a gentle sawing action to cut a 2.5cm long piece from

STEP 3

STEP 4

the tip of the ice-cream cone. Roll out red icing to a 5cm diameter circle. As shown in **STEP 5**, place red icing circle over cone tip and mould to form beak. Smooth icing by rubbing gently with your fingers. Use a sharp knife to lightly score his mouth. As shown in **STEP 6**, insert tip of toothpick through tip of ice-cream cone, using a gentle twisting motion. Place beak into position and secure to cake by pushing in exposed toothpick. Place eyes into position.

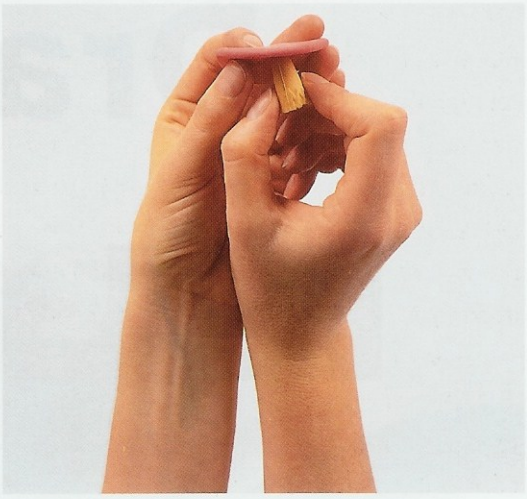
Use a serrated knife and a gentle sawing action to trim Cruskits to the shape shown in **STEP 7**. Divide orange icing into 2 equal portions. Roll each into an oval 14cm x 8cm. Place one Cruskit shape on an orange icing oval. Fold icing edges over Cruskit. Turn over and smooth edges by lightly rubbing with your hand. Repeat with other Cruskit. Place into feet position.

THE YOUNG HELPER CAN...

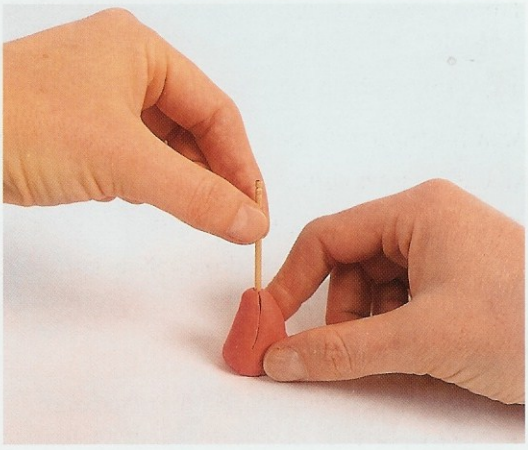
Place Pingu's feet into position.

NOTE

- Remove skewer and toothpick before serving.



STEP 5



STEP 6

STEP 7

Dragon

INGREDIENTS

1 quantity cake mixture (see recipes, pages 5–6)
2 Monte Carlo biscuits, *for nose and eyebrows*
1 quantity frosting (see recipe, page 8)
500g ready-made white soft icing, *for eyes and hair*
violet food colouring
blue food colouring
green food colouring
orange food colouring
red food colouring
12 orange candy fruit sticks, *for neckband*
2 green Fruit Tingles, *for eyes*
2 brown Smarties, *for eyes*
flat liquorice, *for eye and mouth detail*

PLUS

2 toothpicks

TO BAKE

Pour cake mixture into a 23cm square slab cake pan. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

Magic Mountain © Australian Broadcasting Corporation and Southern Star Sales 1999

TO ASSEMBLE

Cut Dragon template (see page 64). Pin to cake, as shown in **STEP 1**. Use a serrated knife to cut around snout only. With the knife, trim exposed cake so it slopes, as shown in **STEP 2**. Remove template and pins. With a gentle sawing action, trim one Monte Carlo biscuit to nose shape. Cut other Monte Carlo biscuit in half lengthways, to make eyebrows. Secure biscuit halves to cake with toothpicks, in eyebrow position, as shown in **STEP 3**. Cut a 1cm wide step into the end of snout to define mouth. Transfer cake to a 43cm x 43cm cake board.

STEP 1

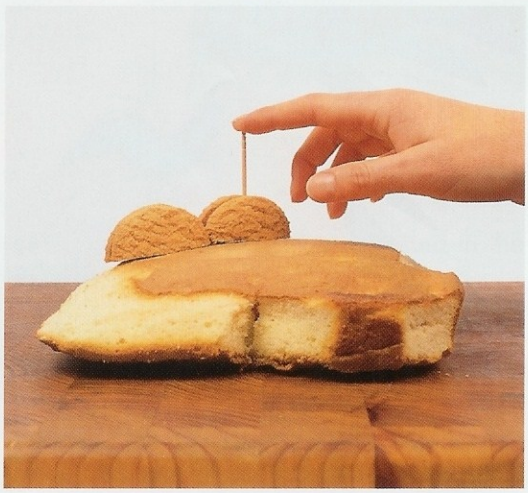
TO DECORATE

Reserve 1 tablespoon of white soft icing for eyes. Colour half remaining soft icing violet. Colour other half teal using a mixture of green and blue food colouring (see directions for colouring and rolling soft icing, pages 8–9). Halve violet icing. Roll each piece into an oval shape 14cm x 22cm. Repeat with teal coloured icing. Refrigerate icings for 1 hour.

STEP 2

Colour 3 tablespoons of frosting orange. Colour half the remaining frosting violet. Colour other half red. Spread violet and red frosting over cake, in the areas shown in **STEP 4**. Use about half of the orange frosting to cover nose biscuit. Place biscuit into nose position. Spread 1 tablespoon of remaining orange frosting onto board, in neckband position. Trim orange candy fruit sticks and place on top of orange frosting to form Dragon's neckband.

Halve reserved white soft icing and roll each piece into an oval 4cm x 5cm. Place into eye positions. Top each eye with a green Fruit Tingle, securing to icing with a little



STEP 3

reserved orange frosting. Secure a brown Smartie on top of each Fruit Tingle with a dot of orange frosting. Cut liquorice strips for eye and mouth detail.

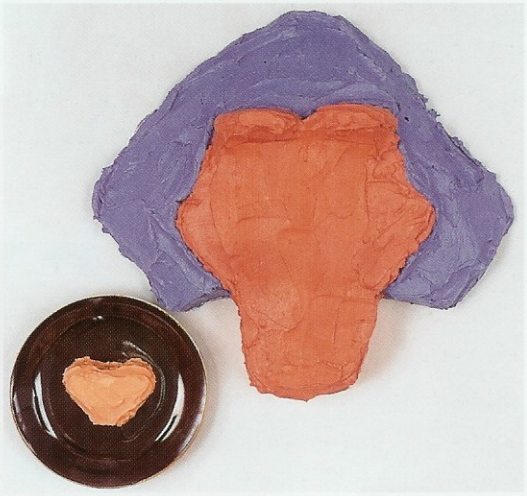
Remove one violet and one teal icing oval from refrigerator. As shown in **STEP 5**, cut each oval into 7 triangular shapes. From offcuts, cut 3 small teal and 3 small violet triangles and use a little reserved frosting to secure them to cake board, either side of Dragon's neckband. As shown in **STEP 6**, arrange the icing triangles over violet frosting, trimming and overlapping where necessary to create Dragon's hair. Remove the other two icing ovals from refrigerator. Repeat cutting triangles, as shown in **STEP 5**, and lay to frame face. Use offcuts to form whiskers.

THE YOUNG HELPER CAN...

Help position candy fruit sticks as neckband.

NOTE

- Remove toothpicks before serving.



STEP 4

STEP 5

STEP 6

Teletubbies

Laa-Laa

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1½ quantities frosting (see recipe, page 8)
1 Cruskit, *for television screen*
blue food colouring
2 teaspoons blue sprinkles, *for television screen*
yellow food colouring
260g ready-made white soft icing
caramel food colouring
1 Wagon Wheel, *for face*
3 brown Smarties, *for mouth and eyes*
2 Mint Mentos, *for mouth and eyes*
2 Savoiardi biscuits, *for arms*

PLUS

1 plastic 'Happy Birthday' sign

TO BAKE

Divide cake mixture evenly between two 23cm square slab cake pans. Bake at temperature stated in the recipe until firm, about 25–35 minutes.

STEP 1

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Teletubbies device © 1997 Ragdoll Productions (UK) Limited. Licensed by BBC Worldwide Limited.

TO ASSEMBLE

Cut Teletubbies template (see page 61) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove template and pins. Transfer shape to a 60cm x 30cm cake board, leaving a 12cm gap above head for antennae.

TO DECORATE

Trim and discard a 2cm slice off end of Cruskit. Colour 1 tablespoon frosting blue and spread over Cruskit. Cover with blue sprinkles. Set aside.

Colour remaining frosting yellow. Reserve ⅓ cup for arms, then spread remainder over cake.

Colour 60g soft icing yellow (see directions for colouring soft icing, page 8). Wrap in clingwrap and refrigerate (this will become Laa-Laa's antennae). Use caramel food colouring to colour remaining soft icing beige. Take 1 tablespoon beige icing, wrap in clingwrap and refrigerate. Now take ¼ teaspoon beige icing and colour to a slightly darker beige. Wrap in clingwrap and refrigerate.

From remaining beige icing take 1 tablespoon and mould into a triangular shape. Position on top of Wagon Wheel, as shown in **STEP 2**. Roll out the rest of the beige icing to a 15cm diameter circle (see directions for rolling soft icing, page 9). Lay icing circle over Wagon Wheel and triangle. Pat gently. As shown in **STEP 3**, hold upturned in one hand, while using the other hand to gently fold icing edges over Wagon Wheel. Smooth rim by rubbing lightly with your fingers. Place face upright on a board and gently rub around triangle to mould snout shape. Gently pinch and rub top of triangle to mould snout to a peak.

STEP 2

STEP 3

STEP 4

Use a sharp knife to lightly score a 'Y' into snout, then cut a deep slit for mouth. Use tip of knife to prise open mouth, as shown in **STEP 4**. Press a brown Smartie into mouth.

As shown in **STEP 5**, form eye sockets by pressing your index finger into icing several times. Eye sockets should be slightly bigger than a Mentos. Place face on cake. To form eyes, divide small darker piece of refrigerated beige icing into 2 balls. Place a ball on each Mentos. Top each with a Smartie and press firmly. Place into eye sockets.

Using a small serrated knife and a gentle sawing action, cut a small 'V' out of each Savoiardi biscuit to form left and right thumb shapes. Starting at the hand end, coat ⅔ of one biscuit with some reserved yellow frosting. As shown in **STEP 6**, place on cake with hand resting on the chin. Repeat with other biscuit. Use remaining yellow frosting to cover the rest of the arms.

Divide remaining piece of refrigerated beige icing into 2 egg shapes. Roll each piece out to an oval shape 6cm x 2.5cm. Place on Laa-Laa's ears.

Roll refrigerated yellow icing between your hands to form a 20cm long snake shape. Form one end to a soft point. Lay in position on cake board to form Laa-Laa's antennae. Place Cruskit television screen in place. Top with 'Happy Birthday' sign.

STEP 5

STEP 6

THE YOUNG HELPER CAN...

Help roll and shape antennae, and place 'Happy Birthday' sign on television screen.

VARIATIONS

Po

Substitute red food colouring for yellow food colouring. Form red soft icing into Po's antennae shape.

Tinky Winky

Substitute violet food colouring for yellow food colouring. Form violet soft icing into Tinky Winky's antennae shape.

Dipsy

Substitute lime green food colouring (mix 2 parts green to 1 part yellow) for yellow food colouring. Colour soft icing to a slightly darker beige. You will need only 40g lime green coloured icing for Dipsy's antennae, which is 10cm long.

NOTES

- Parisian essence can be substituted for caramel food colouring.
- If you have only one 23cm square slab cake pan, prepare and bake cakes one at a time.

Elmo

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Elmo

INGREDIENTS

1 quantity cake mixture (see recipes, pages 5–6)
1 quantity frosting (see recipe, page 8)
black food colouring
red food colouring
2 large white marshmallows, *for eyes*
2 brown Smarties, *for eyes*
flat liquorice, *for mouth detail*
1 Monte Carlo biscuit, *for nose*

TO BAKE

Pour cake mixture into a greased 17cm (6½ cup capacity) ovenproof pudding steamer. Bake at the temperature stated in the recipe until firm, about 1 hour. If cake rises to a peak, trim down to make level before assembling.

STEP 1

TO ASSEMBLE

As shown in **STEP 1**, trim cake to head shape. As shown in **STEP 2**, hollow out mouth shape with small serrated knife. Use a small dollop of frosting to secure cake to a 24cm diameter round cake board or plate.

TO DECORATE

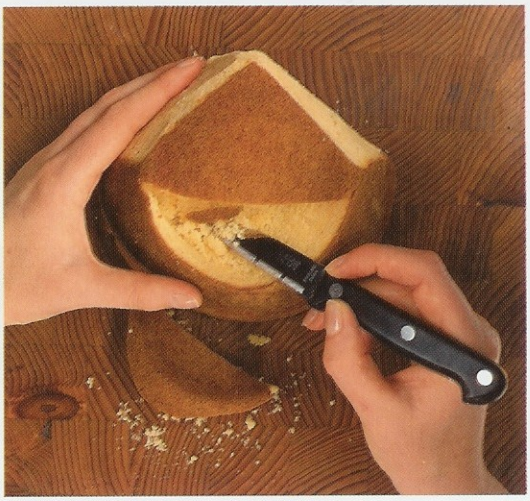
Use black food colouring to colour ⅓ cup frosting dark grey. Colour remaining frosting red. Line mouth cavity with dark grey frosting. Reserve 2 tablespoons red frosting. Spread remaining red frosting over exposed cake. Spread more thickly either side of Elmo's grin to slightly widen his face. Rough up red frosting with a butter knife or palette knife to produce a fur-like texture.

Use scissors to snip the small pointed tip off each marshmallow. This will make a sticky point onto which the Smarties are later placed. As shown in **STEP 3**, hold one marshmallow, flat side up, and pile with about one tablespoon of red frosting (this will make Elmo's eyes sit evenly). Place marshmallow, frosting side down, into eye position. Repeat with remaining marshmallow and frosting. Place a brown Smartie on top of each marshmallow, on the sticky point.

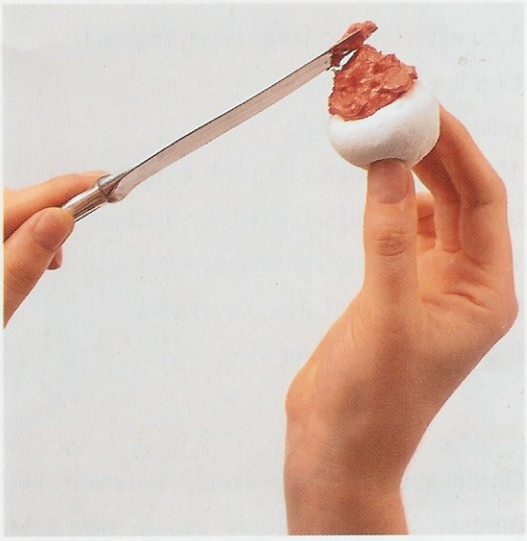
Define sides of mouth with small strips of liquorice. With a small, serrated knife and a gentle sawing action, trim Monte Carlo biscuit to nose shape. Place on cake.

THE YOUNG HELPER CAN...

Place Monte Carlo biscuit into nose position.



STEP 2



STEP 3

ELMO IS VERY QUICK TO DECORATE. IDEAL FOR A SMALL PARTY TOO!

Big Bird

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1 quantity frosting (see recipe, page 8)
blue food colouring
yellow food colouring
150g ready-made white soft icing, *for beak*
6 yellow candy fruit sticks, *for feathers*
2 large white marshmallows, *for eyes*
1 pink candy fruit stick, *for eyelids*
2 brown Smarties, *for eyes*

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Big Bird template (see page 59) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove template and pins. Transfer to a 40cm x 30cm cake board, leaving 10cm gap above head for top feathers.

TO DECORATE

Colour 1 tablespoon frosting blue. Set aside. Colour remaining frosting yellow.

STEP 1

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Reserve 2 teaspoons. Cover cake with rest of yellow frosting, roughing it up with a butter knife to create a feather-like texture.

Colour soft icing yellow and roll out to a 12cm x 18cm oval (see directions for colouring and rolling icing, pages 8–9). Cut out Big Bird beak template (see page 59) and place on yellow icing, as shown in STEP 2. Cut to shape. Mark in his smile with the point of a sharp knife. Position on cake.

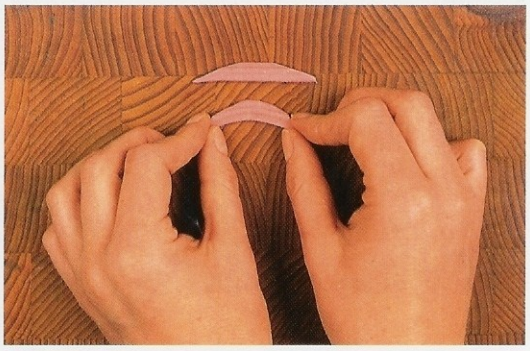
As shown in STEP 3, cut 5 yellow candy fruit sticks into diagonal slices and use for outline feathers. Cut remaining yellow candy fruit stick into three 5cm long diagonal slices and 3 thin strips. Position as top feathers, using a little reserved yellow frosting to secure slices to board.

Use scissors to cut the bases from 2 white marshmallows. As shown in STEP 4, use a small pointed knife to thinly spread blue frosting on the upper half of each slice. Place into eye positions, using some reserved yellow frosting under eyes to make them sit level. Cut pink candy fruit stick to 5cm length. Split lengthways and trim, as shown in STEP 5. Gently bend each piece to an arch. (If the candy fruit stick is too hard to bend, place on a tray lined with non-stick baking paper and heat in a 160°C oven for about 20 seconds, or until pliable. Bend, then let cool.) Place on top of blue eyelids. Secure a brown Smartie to each eye with a tiny dot of blue frosting.

STEP 2

STEP 3

STEP 4



STEP 5

THE YOUNG HELPER CAN...

Place top feathers into position.

NOTES

- Ready-made white soft icing can be used in place of white marshmallows to form eyes.
- If you have only one 23cm square cake pan, prepare and bake cakes one at a time.

Spot

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Spot

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)

1 quantity frosting (see recipe, page 8)

brown food colouring

yellow food colouring

flat liquorice, *for outline*

1 large black jellybean, *for nose*

1 small black jellybean, *for eyes*

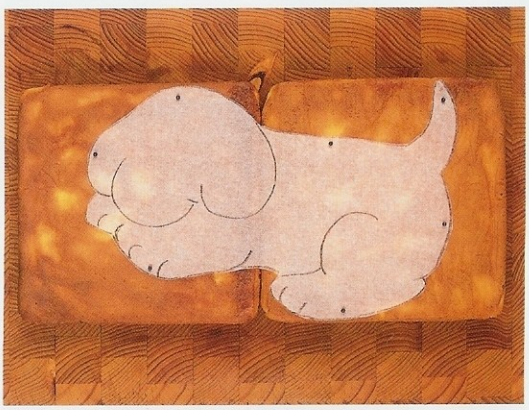
1 Mint Slice biscuit, *for spot*

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at temperature stated in the recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Spot template (see page 62) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove template and pins. Place cake on a 30cm x 40cm cake board.



STEP 1

TO DECORATE

Colour ¼ cup frosting brown. Colour remaining frosting yellow, then tint with a little brown food colouring until it becomes the caramel colour of Spot's coat. Cover cake with caramel coloured frosting, leaving end

of tail bare. Cover end of Spot's tail with brown frosting.

Use scissors to cut flat liquorice into long, thin strips. As shown in **STEPS 2 AND 3**, use template as a guide to trim liquorice strips to correct lengths, cutting and transferring to cake one piece at a time. Use half a large black jellybean for nose. Cut small black jellybean in half for eyes. Place Mint Slice biscuit into position.

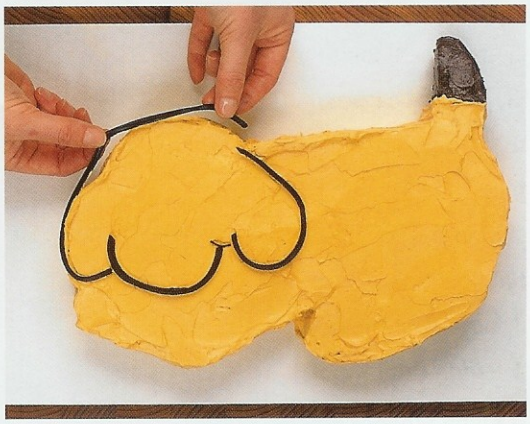
STEP 2

THE YOUNG HELPER CAN...

Place Mint Slice biscuit into position.

NOTES

- Parisian essence can be substituted for brown food colouring, but the colour will be less intense.
- If you only have one 23cm square slab cake pan, prepare and bake cakes one at a time.
- Spread frosting thinly over sides of cake. If sides are frosted too thick, Spot will lose his shape.



STEP 3

PUT OUT A PLATE OF MINT SLICE BISCUITS AT THE PARTY ... SO ALL THE CHILDREN CAN TAKE HOME SPOT'S SPOT!

Blinky Bill

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1½ quantities frosting (see recipe, page 8)
red food colouring
blue food colouring
2 Monte Carlo biscuits, *for hands*
flat liquorice
1 large white marshmallow, *for eyes*
1 lemon Fruit Mentos sweet, *for button*
3 Flake chocolate bars, *for logs*
6 Mint Leaves sweets, *for leaves*

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Blinky Bill templates (see pages 58 & 60) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove templates and pins. Arrange on a 40cm x 35cm board, as shown in **STEP 2**. Using a serrated knife and a gentle sawing action, carefully trim Monte Carlo biscuits to hand shapes.

STEP 1

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TO DECORATE

Colour 1 cup frosting red. Colour ¼ cup frosting *pale* blue. Colour remaining frosting blue. As shown in **STEP 3**, spread blue frosting over biscuits and cake, leaving bare the centre of ears and overalls. Fill in ears with pale blue frosting. Fill in overalls with red frosting.

Cut a piece of liquorice for nose (use template for sizing nose) and place on cake. Use scissors to cut some liquorice into long, thin strips. As shown in **STEPS 4 AND 5**, use template as a guide to trim liquorice strips to correct lengths, cutting and transferring to cake one piece at a time. Also use liquorice strips to define hands.

Use scissors to cut 2 slices from the base of marshmallow. Cut 2 oval eyeball shapes from liquorice. Top each with a small piece of marshmallow for eye highlight. Place eyes, Flakes, Mint Leaves, Mentos and hands into position.

THE YOUNG HELPER CAN...

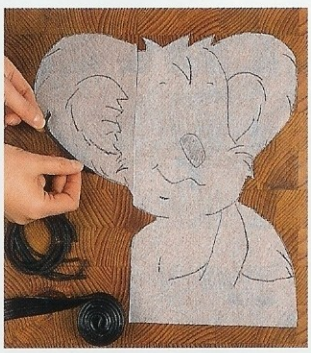
Help position logs and leaves.

NOTES

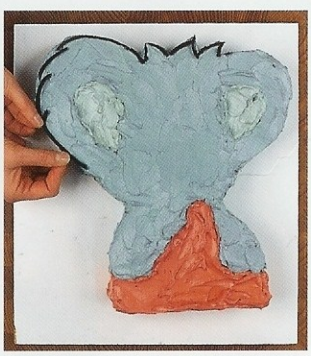
- Ready-made white soft icing can be used instead of marshmallow to form eyes.
- Spread frosting thinly over sides of cake. If sides are frosted too thickly, Blinky Bill will lose his shape.

STEP 2

STEP 3



STEP 4



STEP 5

Babar

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Babar

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1 quantity frosting (see recipe, page 8)
black food colouring
green food colouring
flat liquorice, *for outline, fingernails, shoes, eyes and buttons*
50g ready-made white soft icing
yellow food colouring
1 red jellybean, *for bow tie*

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Babar template (see page 57) and pin to cake, as shown in **STEP 1**. Cut to shape. Remove template and pins. Position on a 40cm x 30cm cake board.

TO DECORATE

Reserve ¼ cup uncoloured frosting. Use black food colouring to colour 1 cup frosting grey. Colour remaining frosting green. Spread grey, green and uncoloured frosting

STEP 1

over cake, in the areas shown in **STEP 2**. Use scissors to cut some liquorice into long, thin strips. As shown in **STEPS 3 AND 4**, use template as a guide to trim liquorice strips to correct lengths, cutting and transferring to cake one piece at a time. Cut some liquorice into 5 small half-moon shapes and position for fingernails. Cut thicker strips for shoe detailing. Use tiny pieces of liquorice for eyes and shirt buttons.

Colour half the soft icing yellow, and roll out to an oval shape 4cm x 9cm (see directions for colouring and rolling soft icing, pages 8–9). Cut Babar's crown template (see page 56) and place on top of yellow icing. Cut to shape and place on cake. Roll remaining icing to rectangle 4cm x 6cm. Trim edges. Cut rectangle into pieces, as shown in **STEP 5**, to make shirt front, sleeve cuffs and tusks. Place into position. Cut off one end of the jellybean to make the knot for his bow tie. Cut remaining part of jellybean in half lengthways, and trim to form ends of bow tie.

THE YOUNG HELPER CAN...

Help position Babar's bow tie.

NOTE

- Spread frosting thinly over sides of cake, to maintain Babar's shape.

STEP 2

STEP 3

STEP 4

STEP 5

Bananas in Pyjamas

Wish Fairies

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Bananas in Pyjamas Wish Fairies

NOTE

- This cake takes longer to decorate than the other cakes.

INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1 Monte Carlo biscuit, *for hand*
1½ quantities frosting (see recipe, page 8)
yellow and blue food colourings
Vanilla Tee Vee Snacks chocolate biscuits, *for headband, necklace and wand*
small silver cachous, *for decoration*
500g ready-made white soft icing
2 large black jellybeans, *for eyes*
flat liquorice, *for mouth and shorts trim*
1 chocolate-coated liquorice stick, *for stem*
2 small, white, round sherbet sweets, *for buttons*
2 yellow candy fruit sticks, *for wand*

PLUS

pastry crimping wheel
cotton buds
6cm round pastry cutter

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at temperature stated in recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Bananas in Pyjamas body template and 2 arm templates (see pages 55–56) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove templates and pins. Use a small serrated knife and a gentle sawing action to trim Monte Carlo biscuit to hand shape.

Place cakes on a 60cm x 30cm cake board as shown in **STEP 2**, leaving hand aside. Make a 12cm long cut to separate legs. Trim a small square from base of cut to indent pants. Then gently move his right leg slightly outward. Don't be concerned if the cake cracks slightly.

STEP 1

TO DECORATE

Colour 1 cup frosting yellow. Colour ½ cup frosting *pale* blue. Colour remaining frosting blue. Reserve 1 tablespoon of yellow frosting and 1 tablespoon blue frosting.

Spread frosting over cake and biscuit, as shown in **STEP 3**

Heat a knife and smooth it gently over the top of two star-shaped and one flower-shaped Tee Vee Snacks biscuits. This will cause the chocolate coating to slightly melt. Sprinkle each with silver cachous and set aside.

Roll 200g white soft icing to a rectangle 15cm x 12cm (see directions for rolling soft icing, page 9). Trim edges. Keep offcuts. As shown in **STEP 4**, cut rectangle into 15 1cm wide strips. Cut 9 of the strips in halves. As shown in **STEP 5**, arrange stripes on cake, trimming if necessary.

STEP 2

Trim 4 offcuts to shape for 2 side pants half stripes and 2 underarm sleeve half stripes. Use some reserved yellow frosting to secure his left hand, on top of his left arm.

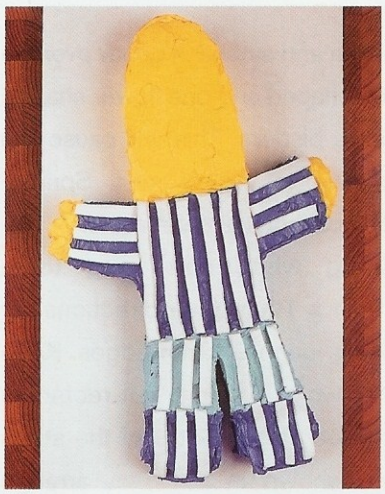
Roll out 175g white soft icing to a rectangle 15cm x12cm. Trim edges. Keep offcuts. As shown in **STEP 6**, cut out two 12cm x 2cm strips. Cut a triangle from the centre of one of the strips to form collar. Make other strip into headband by firmly pressing silver cachous decoratively into icing. Cut out two 12cm x 2.5cm strips to form armbands and decorate by firmly pressing silver cachous along inside edges of icing. To form tinsel, use a pastry crimping wheel to cut two 12cm long strips from remaining icing rectangle. Press silver cachous firmly into icing, then cut each strip in half. Place headband and armbands on cake. Secure star biscuit to headband with a little yellow frosting. Set aside collar and tinsel.

Roll out remaining icing to an oval 12cm x 18cm. Cut out wing template (see page 55) and place on rolled icing, to one side. Cut to shape, then use template to cut out an identical wing shape. Reverse template and use to cut 2 more icing wings. Keep offcuts. Decorate edges of wings by pressing silver cachous firmly into icing. As shown in **STEP 7**, dip a cotton bud into blue food colouring and draw line detail on wings and B1 or B2 insignia on collar. Place wings and collar into position.

Roll out icing offcuts to a 5mm thick circular shape. Use a 6cm diameter pastry cutter to cut out a circle. Keep offcuts. Cut circle in half and secure into shoe position with some reserved blue frosting. Press a tiny flattened ball of offcut white icing onto each jellybean and place into eye position.

STEP 3

STEP 4



STEP 5

Cut a small piece of flat liquorice to form mouth shape. Use scissors to cut flat liquorice into thin strips to form detail for shorts. Place tinsel leg bands, necklace and chocolate flower biscuit in position. Cut an 8cm length of chocolate-coated liquorice stick and trim cut end into a point. Make an incision in the top of the head and insert the liquorice stick. Position white, round sherbet sweets for buttons. Place wand onto cake board using trimmed yellow candy fruit sticks and remaining chocolate star (secure star to board with a little yellow frosting).

STEP 6

THE YOUNG HELPER CAN...

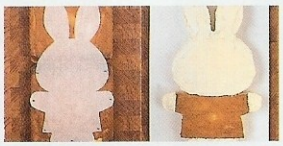
Position chocolate biscuit flower onto wand.

NOTES

- Cachous are edible silver-covered candies. They are available in most supermarkets or in a variety of sizes from cookware specialty shops. Cachous are sometimes referred to as *dragees*.
- If you have only one 23cm square slab cake pan, prepare and bake cakes one at a time.
- Heat knife by pouring boiling water over blade. Dry well and use immediately.
- If using food colouring paste to draw detailing, dilute paste with a little hot water before using.

STEP 7

Miffy



INGREDIENTS

2 quantities cake mixture (see recipes, pages 5–6)
1 quantity frosting (see recipe, page 8)
blue food colouring
flat liquorice, *for outline and mouth*
2 small black jellybeans, *for eyes*
liquorice sweets, *for dress detail*
4 white jellybeans, *for dress detail*

TO BAKE

Divide cake mixture evenly between two greased and lined 23cm square slab cake pans. Bake at the temperature stated in the recipe until firm, about 25–35 minutes.

TO ASSEMBLE

Cut Miffy's body template (see page 62) and pin to cakes, as shown in **STEP 1**. Cut to shape. Remove template and pins. Place on a 45cm x 30cm cake board.

TO DECORATE

Colour ¾ cup frosting blue. Spread uncoloured portion of frosting over Miffy's ears, head, hands and feet, as shown in **STEP 2**. Spread blue frosting over exposed cake, for her dress.

STEP 1

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Use scissors to cut flat liquorice into long thin strips. Carefully place strips on cake, to outline and define Miffy. Use small strips of liquorice for mouth. Use small black jellybeans for eyes. Slice liquorice sweets and use to create petals in a flower pattern on dress. Centre each flower with the end of a white jellybean.

THE YOUNG HELPER CAN...

Centre each flower with the end of a white jellybean.

NOTE

- If you have only one 23cm square slab cake pan, prepare and bake cakes one at a time.

STEP 2

MIFFY IS VERY QUICK TO DECORATE. LEFTOVER LIQUORICE SWEETS AND JELLYBEANS CAN BE POPPED INTO TAKE-HOME LOLLYBAGS.

Templates

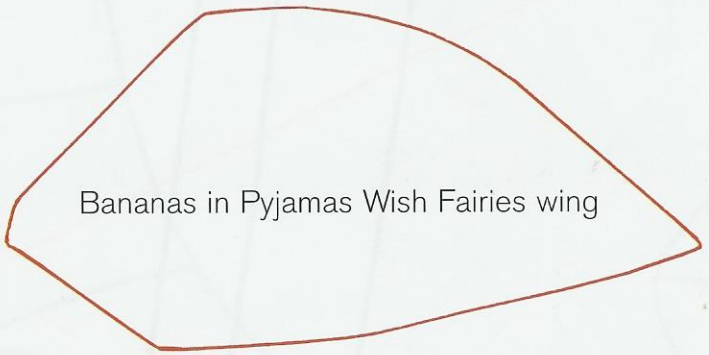
Templates are used as a guide for cutting cakes. All templates are to scale, i.e. the correct size for the cakes you will make. Simply trace them onto non-stick baking paper with a pencil, and cut to shape with sharp scissors.

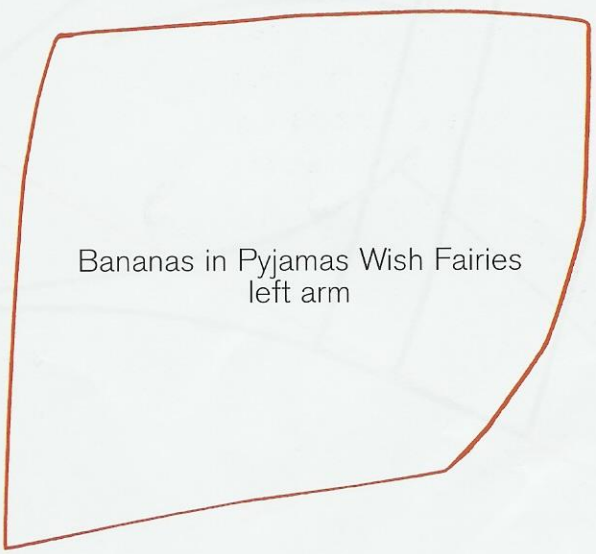
Spot, Blinky Bill and Babar have line details on their templates. Trace the line details onto the non-stick baking paper, too.

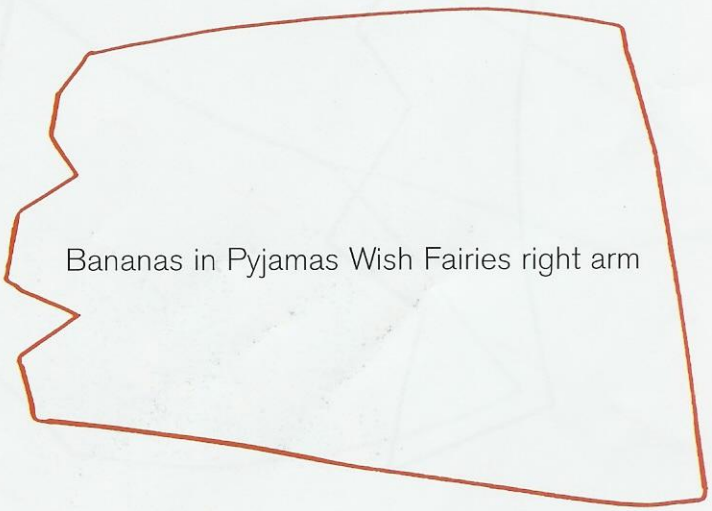
After cutting around template on cake, remember to remove all the pins with the paper.

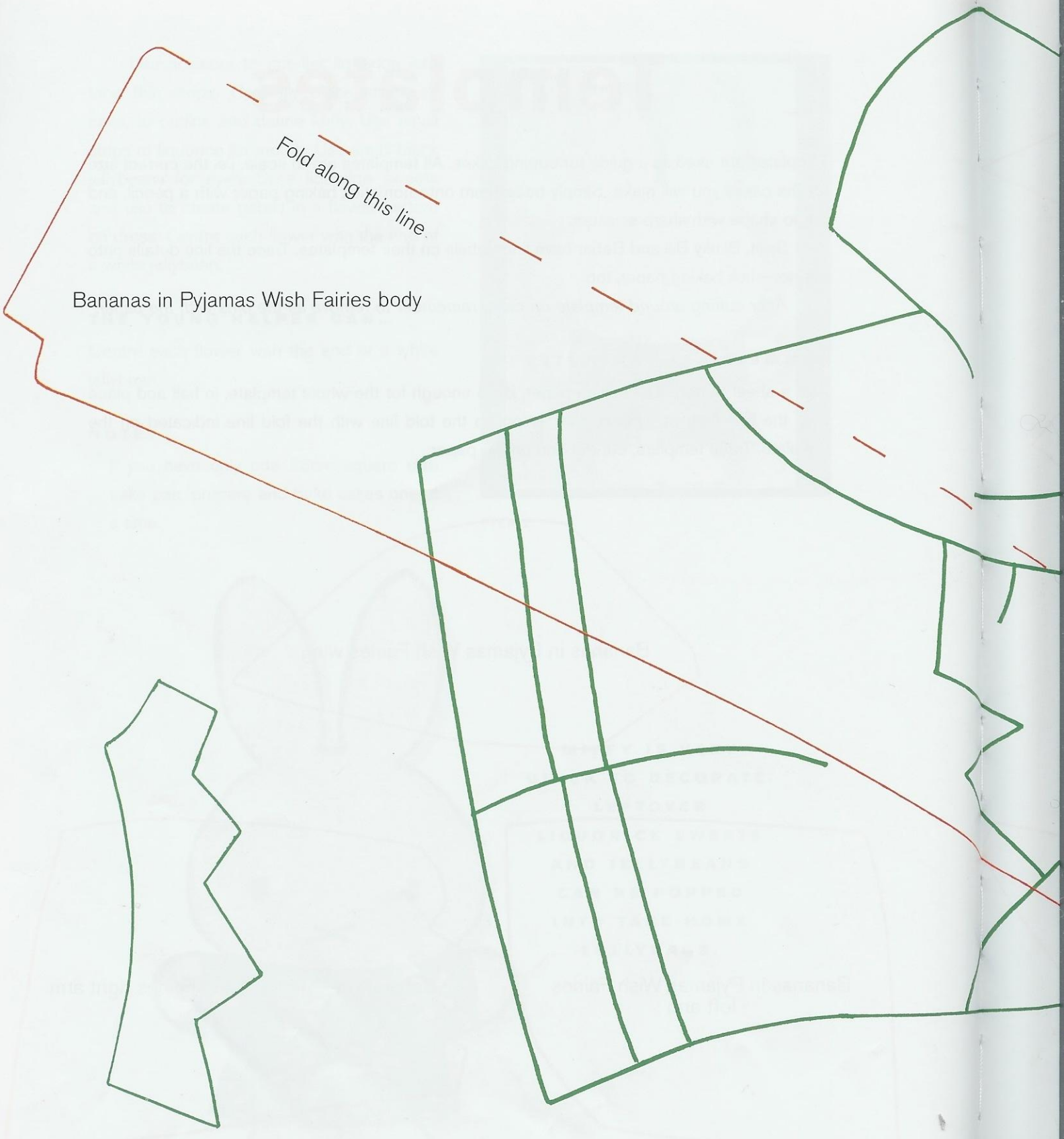
SYMMETRICAL TEMPLATES

Fold a sheet of non-stick baking paper, large enough for the whole template, in half and place over the half template you require, lining up the fold line with the fold line indicated on the template. Trace template, cut out and unfold paper.



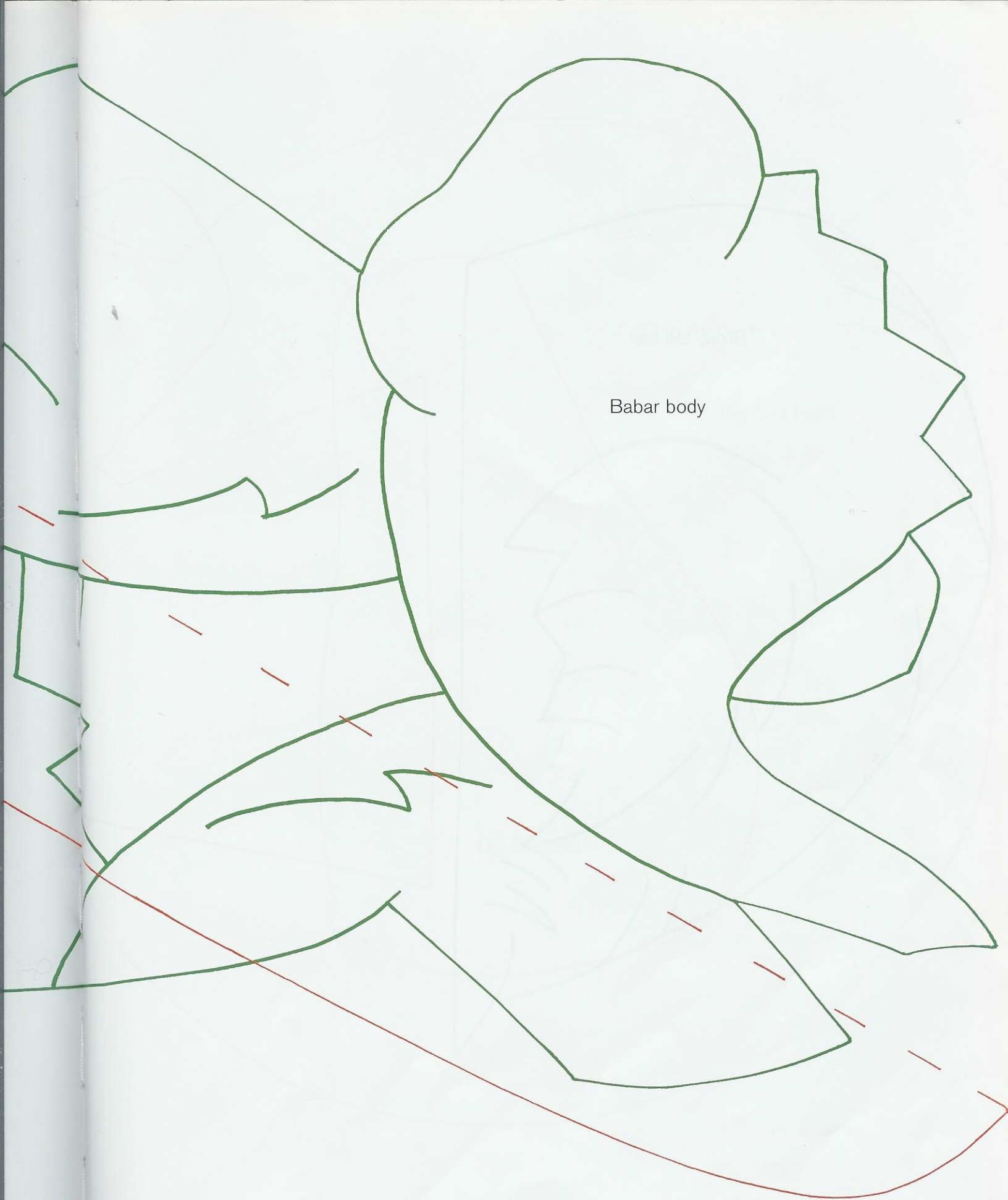


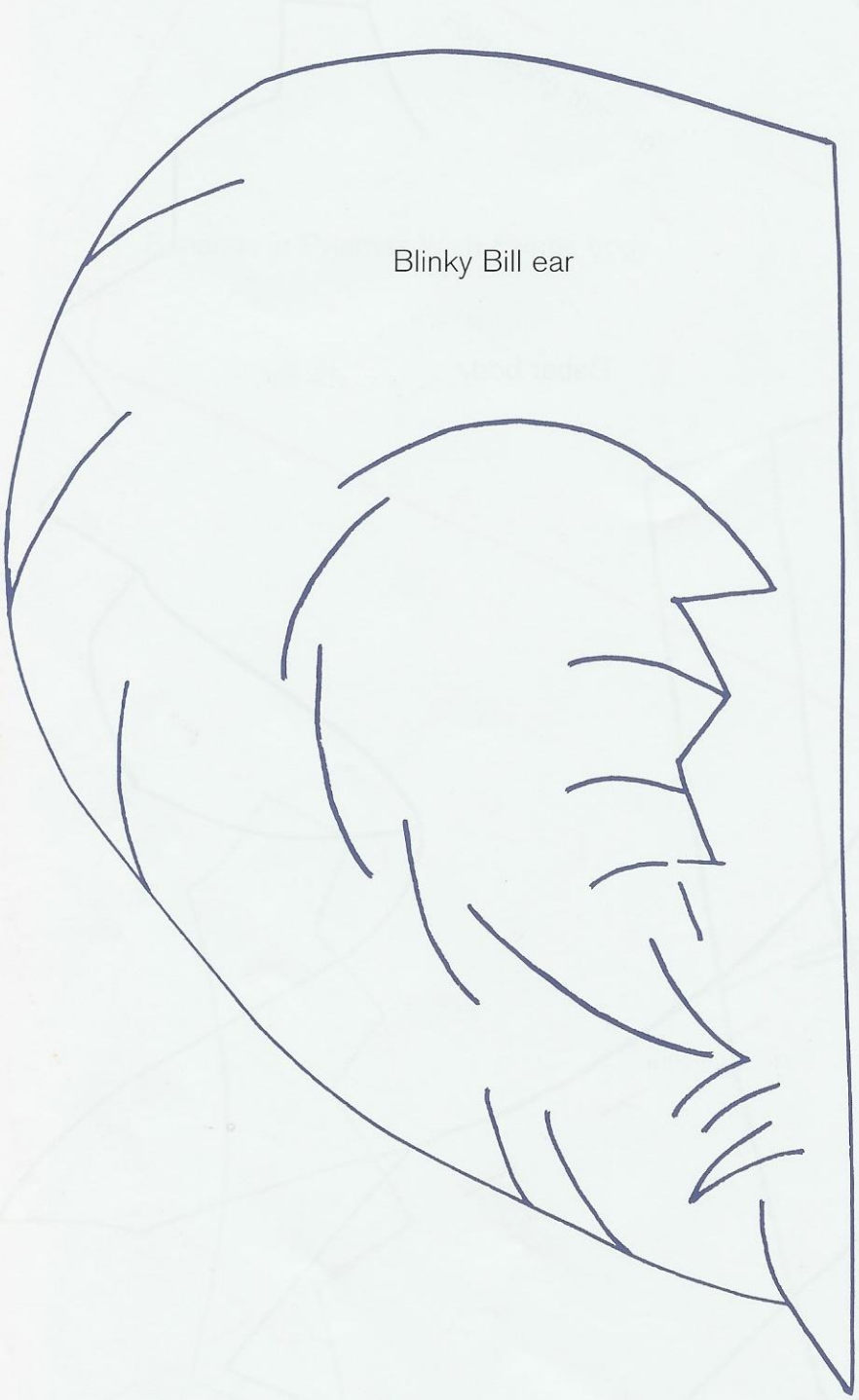




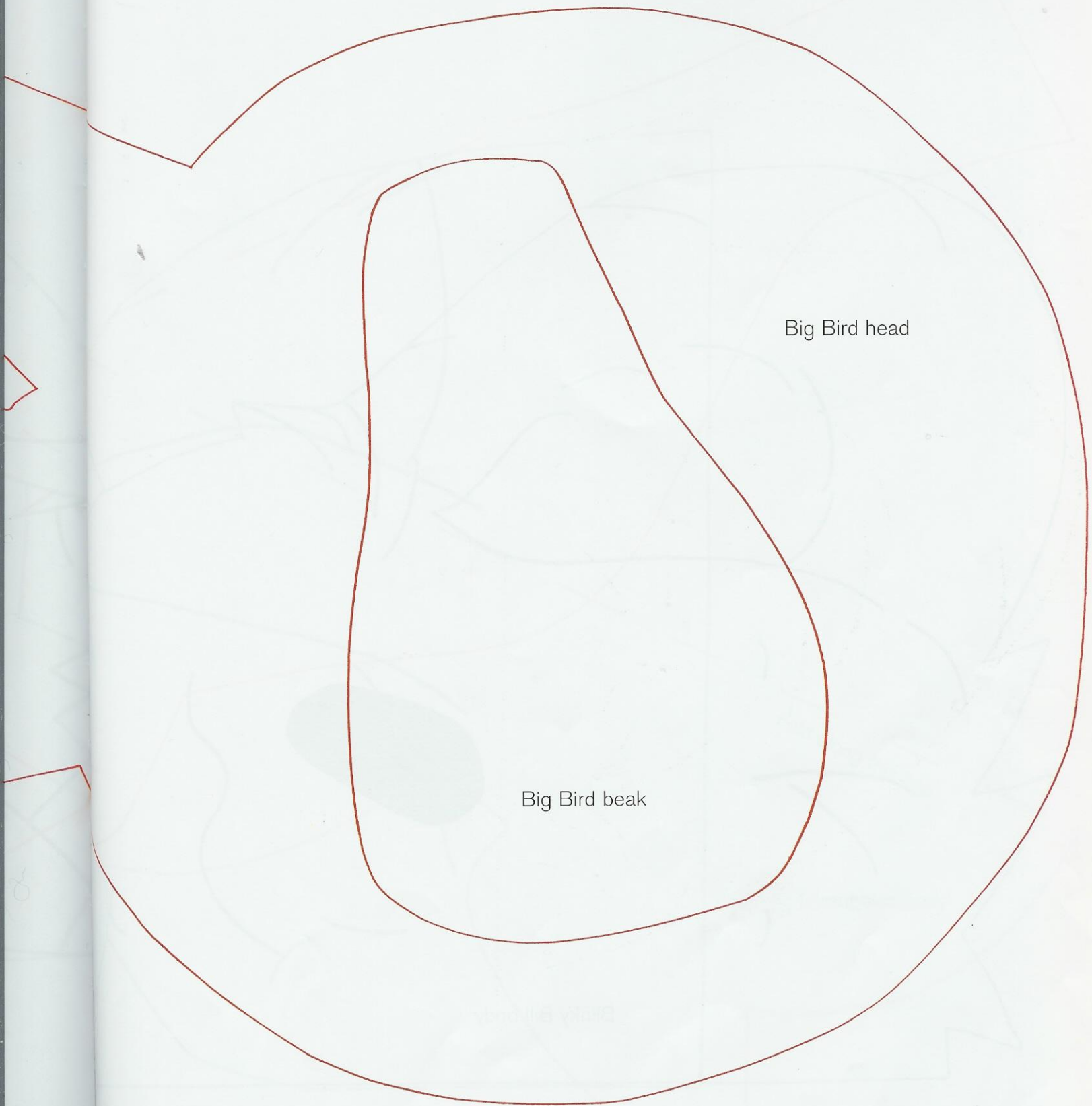
Bananas in Pyjamas Wish Fairies body

Babar crown


Babar body

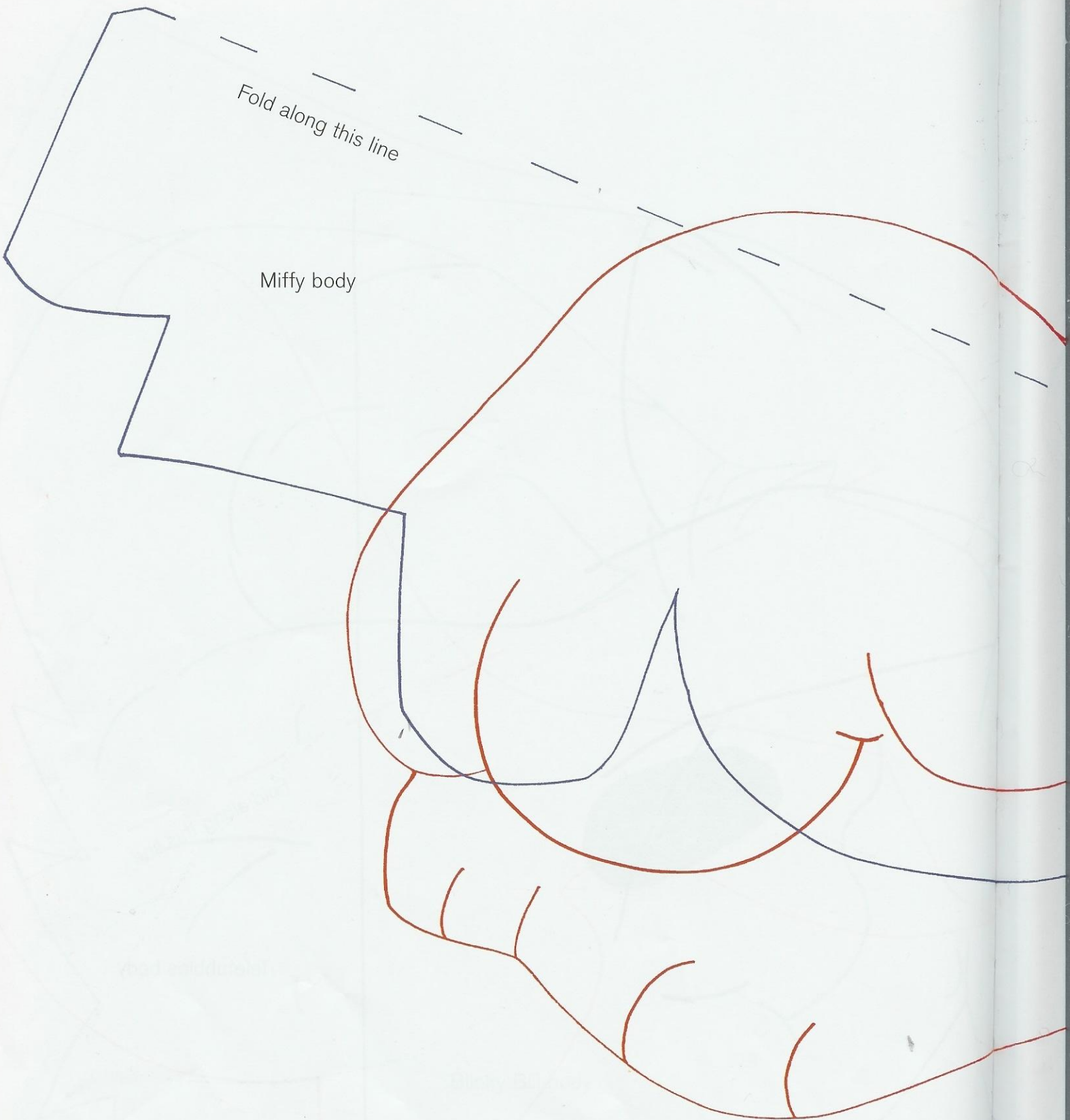


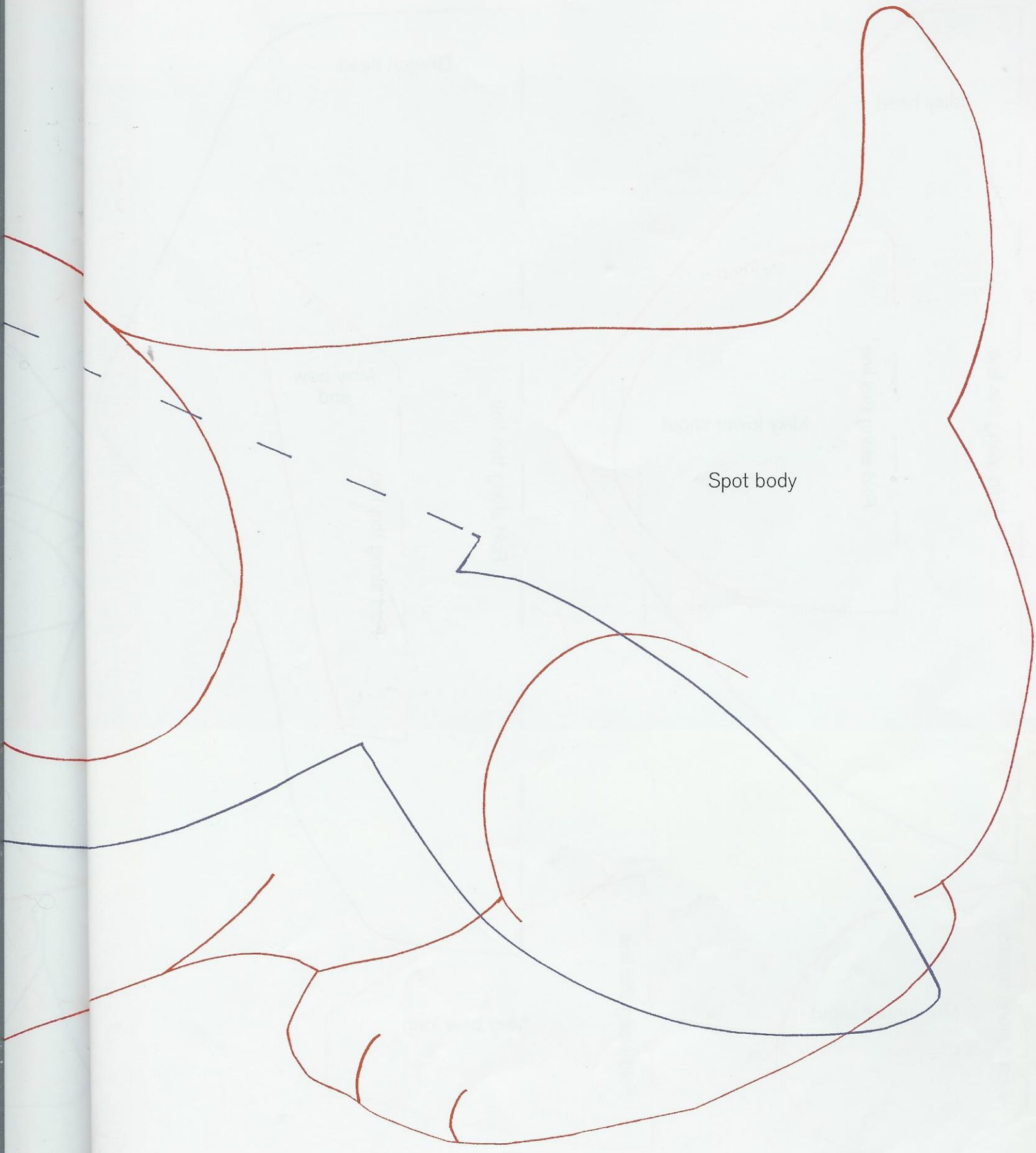
Blinky Bill ear

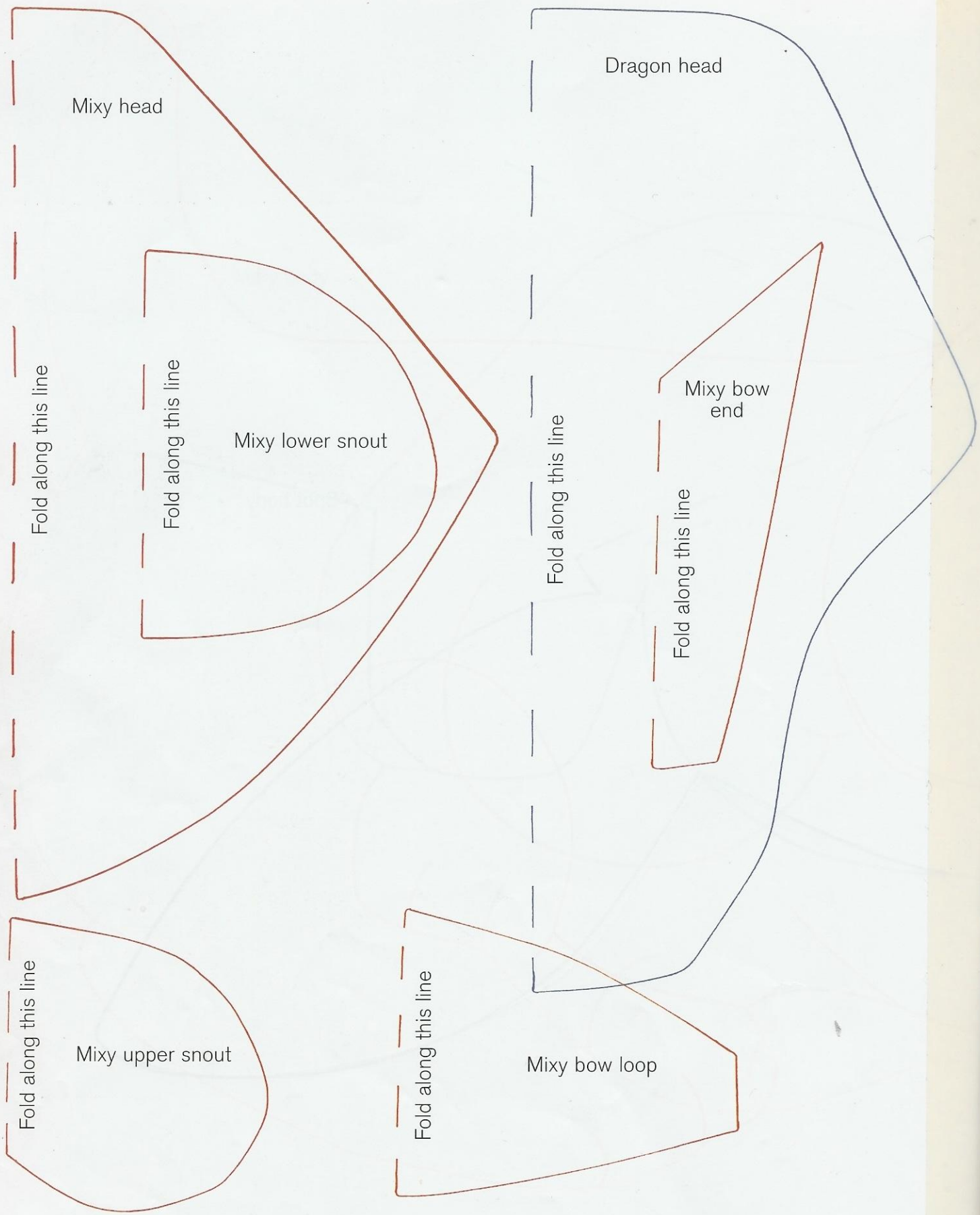

Big Bird head
Big Bird beak

Blinky Bill body

Teletubbies body


Fold along this line
Miffy body


Spot body


Mixy head
Fold along this line
Fold along this line
Mixy lower snout
Fold along this line
Mixy upper snout
Dragon head
Fold along this line
Mixy bow end
Fold along this line
Fold along this line
Mixy bow loop

The second ABC for Kids Book of Cakes is here!

Inside you'll find more of your favourite characters – including Mixy, Elmo and Pingu, Spot, the Teletubbies, Miffy, Bananas in Pyjamas Wish Fairies and many more.

Step-by-step instructions and photographs make baking and decorating these cakes easy and lots of fun. Templates, helpful hints and ways to involve the children are also included. All your decorating needs can be found in your local supermarket.

Make birthdays and special occasions even more fun with an ABC for Kids cake from this unique collection!

ABC BOOKS

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